



केन्द्रीय शैक्षणिक एवम् तांत्रिक माहिती संशोधन समीती

CENTRAL EDUCATION & INFORMATION TECHNOLOGY RESEARCH COMMITTEE

AN AUTONOMOUS INSTITUTION REGD. BY THE GOVT. OF NCT OF DELHI UNDER ITA 1882 GOVT. OF INDIA

REGD. BY NCS-MINISTRY OF LABOUR AND EMPLOYMENT GOVT. OF INDIA

REGD. AT MINISTRY OF MICRO, SMALL AND MEDIUM ENTERPRISES (MSME), GOVT. OF INDIA

An Autonomous Organization works for IT, HRD & Literacy



NCS-REGD. OFFICE
Govt. of India



सत्यमेव जयते

REGD.NO.: S14K81-1040424644087

Diploma in Cook and Kitchen Care

Culinary arts is the process of cooking, preparing and presenting food and beverages in an impressive manner that will not only satisfy the gastronomic palate of the customers but will also be a treat for their eyes. Candidates who find the hospitality business intriguing, study this course to build a career in the hotel, restaurant and patisserie industry.

Culinary Arts professionals have the ability to select the right ingredients and cook the perfect dish that will make the food appetizing and ensure customer satisfaction. Individuals who choose Culinary Arts as their career are passionate about cooking and want to learn the various aspects of the Hotel and Hospitality sectors.

Course Content

Required skills

Interested in cooking and learning different types of cuisine

Knowledge and interest in food

Maintenance of cleanliness and personal hygiene

Creativity & Multitasking abilities

Ability to adapt to any situation

Polite attitude



Ability to face criticism

Committed and responsible

Decision-making skills

Extrovert and friendly

Customer-focused qualities

Dedication in working for long hours

